



The Scrumptious Pantry

Putting the Heirloom in Pickle – The Scrumptious Pantry launches line of Midwest-farmed pickled vegetables, including the Slow Food Ark of Taste Beaver Dam Pepper.

(Chicago, October 25, 2011) – Capturing the rich culinary history of the heartland in a line of pickled vegetables, was the driver behind the new line of pickled heirloom vegetables of The Scrumptious Pantry. New to the company’s product offering are the Beaver Dam Pepper and Lemon Cucumbers, as well as Red Beets. To grow the ingredients, The Scrumptious Pantry has teamed up with five small sustainable family farms in Illinois and the Wisconsin.

“With our American farmed product line, we want to revive the beauty of regional food products,” explains the company’s founder Lee Greene (36), “The Midwest has a strong history in pickling vegetables – it was the preferred choice of preserving for all the immigrants from Germany, Scandinavia, Eastern Europe which built this part of the country. We wanted to pay homage to that.”

The line comprises three products, all in a fresh tasting low-salt, low-vinegar brine with a spice & herb profile that accentuates the quality of the ingredients and showcases the flavors of the vegetables. The Heirloom Pickled Red Beets surprise with a touch of thyme, the Lemon Cucumbers with a fresh tasting kiss of lemongrass and chili, and the Beaver Dam Pepper pay homage to their Eastern-European heritage with bay leaves: “our proudest achievement to date”, comments Greene.

This mildly spicy heirloom variety was introduced to Beaver Dam, Wisconsin, by an Hungarian immigrant around 1913, but was abandoned with the advancement of easy-to-grow varieties. One of the challenges with the Beaver Dam Pepper, according to Greene, is the large size of the fruit, which requires trellising of the plants. “The Beaver Dam Pepper is delicious, but if you focus on efficiency in your fields, you will decide against cultivating it”, adds Greene, “Thanks to Slow Food’s Ark of Taste, we learned about this noteworthy pepper. And thanks to two great Wisconsin farmers – John Hendrickson at Stone Circle Farm and Nicole Schauer at Good Earth Farm – we are now able to present the Beaver Dam Pepper to a larger audience.”

The pickles are recommended as an accompaniment to a cheese & charcuterie plate or sandwich, and in case of the Beaver Dam Pickle as a side to slow cooked beans with pulled pork or in a Bloody Mary.

The Heirloom Pickles are available online at www.scrumptiouspantry.com and selected retailers nationwide (see website for listing).

For more information or photos pls. contact:

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About The Scrumptious Pantry

Small Farms. Big Taste! The Scrumptious Pantry, a brand of Faithful To Foods, Inc., works with sustainable family farms in the Midwest and beyond to bring to the table food products that are deeply rooted in the culinary heritage of the respective region. Hand-grown ingredients are transformed in small batches using recipes that focus on the authentic flavors of the ingredients. No fillers, preservatives or chemical additives. Just Food the way it is supposed to taste. www.scrumptiouspantry.com